

IN THE CLAIMS:

Please amend claims 1, 2, 4, 5 and 7 as follows.

1. (Currently Amended) A process for the production of~~method to obtain~~ alcohol from the leaves of the blue agave plant, which comprise the following steps:
- a) reduce the size of ~~the~~ leaves obtained from ~~at~~ the blue agave plant;
- b) add water to the leaves to form a water-leaf mixture;
- c) subject the water-leaf mixture from step b) to maceration to shred~~physical force to macerate~~ the tissues of the leaves and release sugars; and
- d) subject the sugars obtained from step c)~~3~~ to alcohol fermentation and yeast microbial cell growth to produce alcohol.
2. (Currently Amended) A process according to claim 1 including the additional step of mixing ~~the~~ sugars obtained from step d)~~the aqueous extract~~ with sugars obtained from the piñas in the production of tequila.
3. (Original) A process according to claim 1, wherein in step a), the size of the leaves is reduced by chopping the leaves into small pieces.
4. (Currently Amended) A process according to claim 1, wherein sufficient water is added in step b) so that the ratio of ~~chopped~~ leaves to water ranges from about 2:1 to 4:1.
5. (Currently Amended) A process according to claim 1, wherein nutrients are added to the water in step b).

6. (Original) A process according to claim 5, wherein the nutrients are selected from the group consisting of sucrose, ammonium sulfate, ammonium phosphate, magnesium sulfate, inulinase, and mixtures thereof.

A' 7. (Currently Amended) A process according to claim 1, wherein fermentation~~maceration~~ in step d) is carried out by adding yeast to the macerated mixture from step c), and allowing the resulting mixture ~~allowed~~ to ferment for 1 to 5 days to produce ethanol.

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